Appetizers

Mantuan salami with our homemade giardiniera		16,00
Capon salad Gonzaga style		17,00
Pumpkin, burrata and toasted hazelnut mille-feuille		17,00
Soft polenta with cheese fondue and fresh mushrooms		20,00
Lightly smoked Angus beef carpaccio with pomegranate reduction, blueberries and almonds		17,00
Crème brûlée-style foie gras with passito wine sauce and brioche bread		22,00
Culaccia cured ham with apple mostarda		20,00
Sea bass tartare scented with lime, crispy celery, ginger and red berries		20,00
Steamed octopus with potatoes, taggiasca olives and datterini tomatoes		20,00

First Courses

Pumpkin tortelli with sage and browned butter		19,00
Agnoli with broth		19,00
Pumpkin risotto with Valpolicella wine sauce (Min. 2 people)	each	19,00
Fresh egg tagliatelle with duck ragù and grapes		18,00
Bitter herb ravioli with Pecorino cheese sauce and speck		19,00
Dry passatelli with fresh mushrooms and sausage		18,00
Whole-wheat ditali with romaine lettuce pesto and mussels, on black bread cream		19,00
Beetroot gnocchetti with prawns and saffron sauce		19,00
Mezzemaniche pasta carbonara		18,00

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Main Courses

Stuffed guinea fowl roulade with bacon and rosemary	23,00
Valpolicella-braised pork cheek with polenta	23,00
Stewed snails in garlic butter with herbs and toasted croutons	23,00
Pike in vegetable sauce with grilled polenta	23,00
Fassona beef tartare with julienned red radicchio and green apple, on pine nut cream	25,00
Beef fillet with black grape velouté	27,00
Chargrilled boneless spring chicken (30 min. preparation time)	25,00
Sea bass in a corn crust with autumn vegetables	27,00
Eggs with black truffle	25,00

Vegetables & Cheeses

Roast potatoes	9,00
Oven-roasted vegetables	9,00
Fresh seasonal salad	9,00
Rosemary-roasted pumpkin	9,00
30-month aged Grana Padano with apple mostarda	12,00

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Cover charge 4,50

Desserts 10,00

Apple strudel with wild berry coulis

“LOTUS” biscuit cheesecake

The Grifone cup

Zuppa inglese

Mandorlato semifreddo with chocolate velouté

Artisanal ice cream

Sbrisolona with “Lugana” passito wine

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